

## SUNDAY LUNCH 2 COURSES £25 3 COURSES £30

### “FREE FLOWING” £20.00 PER PERSON

Bubbles, Chenin Blanc or Cabernet blend

This offer is for lunch tables of 6 guests or fewer.

To be enjoyed in addition to a minimum of 2 or 3 courses per person from the set menu and begins when your order is taken.

It is available for 2 hours from ordering between 12-5pm

*Please drink responsibly, alcohol consumption is under management discretion*

### STARTERS

Pea & mint soup, fresh garden peas, sippits

Baked beetroot, blackberries, goats' cheese, beetroot crisps

Haddock & cod fishcake, crispy capers, confit egg yolk, lemon mayo

### ROASTS - AVAILABLE UNTIL 4PM

Roasted pork belly  
Norfolk horn leg of lamb  
Aberdeen beef sirloin

*all served with the traditional accompaniments*

### DESSERTS

Strawberry set cream, strawberry & mint salsa, crumble

Sticky toffee pudding, vanilla ice cream

Paternoster Eton mess, summer berries

70% Vegan chocolate & coconut mousse, oat crumb

Lancashire cheddar, grapes, chutney, sea salt crackers

Sorbets & ice cream

### COOKED OVER CHARCOAL

Our grass-fed beef cuts are from rare breeds that require a much longer time to mature; it is this slow growing nature that gives the meat its flavour.

Aged for a minimum of 42 days and butchered in house to maximise time on the bone.

250gr Flat Iron, 42 Day aged

250gr Sirloin, 42 Day aged

300gr Free range pork chop, Bramley apple sauce

### SAUCES & BUTTERS - 2.5

Green peppercorn / Red wine gravy / Béarnaise / Garlic butter

### MAINS

Chop House burger, brioche bun, cheese, pickle, onion ring

Free range chicken Kiev, swiss chard, mushrooms, sweetcorn

Welsh Elwy Valley lamb shank, Norfolk courgette

Beer battered cod, chips, mushy peas, tartar sauce

BBQ Loch Fyne salmon, marinated beetroot, herb crème fraiche

Baked aubergine, grilled goats' cheese, toasted almonds VG

Shallot tart, herbed vegan cheese, oyster mushrooms, hazelnuts VG

### SIDES - 4.5

Triple cooked chips / Buttered greens / Green bean medley

Garlic field mushrooms

### SALADS - 5

Summer tomato salad / Spinach super salad